



2016 BORDINI BARBARESCO DOCG

THE STORY

Our production range is rounded off by this great expression of the nebbiolo grape. Like Corno's other wines, the Barbaresco is also elegant and structured, but with a fiercely independent character. This isn't a Barbaresco out to imitate its cousin Barolo, but a wine that demands respect for its full, strong identity, both in the vineyard and in the cellar. Here we have a Barolo producer going against the grain to gamble on Barbaresco; instead of keeping a distance, Corno grabs the chance to come to terms with a historical wine that is another supreme expression of the Langhe hills. This wine is born of the invaluable collaboration of a friend and producer in Neive. It is thanks to him that the Corno family has been able to embark on this new adventure.

2016 VINTAGE NOTES

The 2016 vintage was certainly one of the longest-lasting in recent years. After mild temperatures in January and February, we had a drop of temperature in March accompanied by plenty of rain. The "late" drop of temperature slowed the vegetative cycle. Spring began with a considerable amount of rain with average temperatures. This vegetative delay continued until the end of the summer, which also began slowly but extended until the end of September.

VINEYARDS

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| Varietal Composition: | 100% Nebbiolo da Barbaresco |
| Sources: | 100% estate vineyards within the Bordini cru, located halfway up the hill |
| Area: | 1 hectare (2.47 acres) |
| Exposure: | Southern |
| Altitude: | 250 meters (820 feet) above sea level |
| Soil Composition: | Medium-textured calcareous |
| Vine Age: | 30 years old |
| Vine Density: | 4,000 vines/hectare (1,619 vines/acre) |
| Cultivation: | Vertical trellising, Guyot pruning, 100% organic (not yet certified) |

VINIFICATION

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| Fermentation: | 100% in stainless steel, temperature-controlled, automatic pump over, post-fermentation maceration for 20 days with submerged cap, 100% with indigenous yeast |
| Skin Contact: | 35-40 days |
| Malolactic Fermentation: | 100% in steel fermenters |
| Aging: | 12-14 months barrel-aging in large, used Slavonian oak; bottle-aged for 6 months. Bottled without filtration |
| Alcohol: | 14.5% |

TASTING NOTES

Ruby red in color with light garnet highlights. Great finesse on the nose, harmonious and complex. Sensations of ripe red fruit—typical of nebbiolo—with spicy undertones. Enveloping tannins, great elegance, and persistence on the palate.

